

"THE BELLE OF BATTLES."

RELICS OF THE BATTLEFIELDS OF BULL RUN.

Two Ancient Citizens Who Viewed the Slaughter and Cared for the Wounded.—Both Still Living on the Battleground.

"The Belle of Battles" is a title—a sort of a nom de guerre—borne by a venerable woman who lives at Groveton, Prince William county, Virginia, a war-worn hamlet in that blood-soaked region wherein the first and second battles of Bull Run and scores of less sanguinary engagements were fought. Groveton is a hamlet of tragic memories. It is on the Warrenton turnpike five miles west of Centerville, three miles east of Gainesville, five miles north of Manassas and two miles south of Sudley. These were important names in the heroic age of the Republic.

Though the old lady was known to the men of the Federal armies of the Potomac and Virginia, and to the Confederate army of Northern Virginia, and is still known the country round as "The Belle of Battles," her name is Mrs. Lucinda Dogan. She is ninety years old, has an excellent memory, good teeth, does not wear eye-glasses and can walk miles at a stretch.

Ninety Year Old Witnesses.

August 28, 29 and 30 are the battle days of the Second Bull Run. August 30 was Mrs. Dogan's ninetieth birthday. The forty-third anniversary of the defeat of Pope by Lee and Jackson will be celebrated on the field of Groveton, the centre of the opposing armies, by a reunion of veterans and a birthday celebration for the Belle of Battles. The two observances will be so interwoven that it would be hard to separate one from the other. Another feature of the observance will be that particular prominence will be given to an old-time colored man whose name is Jim Redmond. Redmond is also ninety years old.

Groveton is a group of three houses at a crossroad. Mrs. Dogan lives in one house, Redmond in another and

brigades of Bee and Bartow of Johnston's army fighting to stay the Federal advance. "After fighting there for some time our boys ran back from Buck Hill over to the Henry place, and the Yankees after them. More men kept coming from towards Manassas." (The whole of Beauregard and Johnston's armies were taking position on the Henry farm.) "Then the Yankees followed up Henry Hill. The shooting had got so furious now that we couldn't hear any single musket, and the firing of the cannon was so fast that only once in a while could we pick out a single shot. The country down there was now so covered with dust and smoke that we couldn't see the men, and though they were shouting we could not distinguish the shouting from the shooting. Now and then we could see lines of men running across the Chinn place, this side of the Henry farm, as though they were running to get into the smoke and dust and shooting. It was an awful sight. Every little while a cannon ball or shell would come over our way, but we were all too interested and excited to mind it. About four o'clock in the afternoon the noise was at its loudest, and we could see small bodies of men going back across the Matthews' place and on towards Sudley. Then more went back that way, and finally a great lot of them and they made such a dust running that we couldn't see them. The shooting quieted down so we could hear single shots, and the dust in the Henry field got higher and thinner. We knew the Yankees were running. About six o'clock that evening my husband and I drove over to the Henry place. The old house was a heap of smoking ashes. My old friend Mrs. Judith Henry, who was sick in bed, had been killed that morning by a shell which broke through the house and burst in her bedroom. All the trees about the place had been shot down so that only the stumps were standing. Parties of Confederates were picking up dead men and burying them, but plenty of corpses were still lying around. We saw a great many wounded men, and many of them were begging for water. Dead horses were lying around everywhere, and the field,

MAKING MAPLE SUGAR.

THE AMERICAN INDIANS THE FIRST SUGAR PRODUCERS.

They Dropped Red Hot Stones Into the Sap.—The Present Industry an Important One.—Much Adulteration.

From time unknown the Indians tapped the sugar maple trees for sweets. They made diagonal cuts in the trunk and drove reeds or pieces of concave bark into the lower ends to convey the liquid into a bark trough or the other receptacle. They boiled the sap by dropping hot stones into it. In some cases they allowed the liquid to freeze, and by throwing out the ice sufficient water was removed to allow the syrup to crystallize.

For a hundred years or more the conditions of producing maple sugar changed but slightly over those practiced by the Indians, except that the cooking vessels were made of iron or copper in place of vessels of clay or bark.

Sugar Camps in the Woods.

The boiling was generally done in the open woods, and with no shelter from the weather, leaves, pieces of bark, ashes, drippings from the trees and other impurities fell into the open pans and kettles. The old-fashioned potash kettle was suspended over the fire from one end of a long, heavy pole, which, by weights at the other end, could be easily manipulated, either to regulate the distance from the heat, or to swing the kettle on or off the fire—a crude crane. Sugar was made by boiling down the thin syrup until it became waxy when dropped into the snow; then it was ready to be poured into the moulds. The increasing demand for maple sugar has brought with it revolutionary methods.

One of the first changes was the adoption of the augur hole and wooden or metal spout in place of the old destructive ax-cut and open wooden spout. At first the sap was generally carried to the fire or sugar house in buckets by hand or with a shoulder pole; but as the scale of operations increased the gathering tank was introduced, and where the work is on a large scale, pipes are often run through the "bush," as the grove is sometimes called, connecting with the sugar house or with the large storage tanks on the roadside, while in one large Adirondack sugar grove a narrow-gauge railway is used for collecting sap.

The Passing of the Kettle.

About the middle of the nineteenth century there was a change in the actual process of sugar making, through the adoption of an iron pan in place of the old kettle. The earliest form of evaporator was probably a shallow pan about 30 inches wide, 6 inches deep, and from 6 to 10 feet in length. This was supported by a thin-walled fire-box of stone or brick. The greatest portion of the under surface of this pan being exposed to the heat of the fire, caused more rapid evaporation, the use of less fuel and a quality of syrup and sugar far better than by the kettle method. The manufacture of this new style of pan led to the erection of buildings for their shelter. Then followed a form of pan with partitions to cause an alternating flow, this improvement allowing the sap to enter at one end of the evaporator and to flow from side to side through succeeding compartments,

supposed that their adoption has been universal, for there are still many parts of the country in which sugar is produced only in a small way, and almost every form of sugar making, even the primitive may yet be found. Many eaters of maple sugar, as a matter of fact, prefer the coarser open kettle sugar to the smooth, delicately flavored sugar produced by improved evaporation. The former is darker in color and stronger in the maple taste. Honest producers endeavor to market their sugar and syrup direct or through the associations, instead of selling it to wholesalers, who, as a rule, mix it with glucose and other adulterants.

The New England States are the greatest producers, Vermont heading the list with an average annual production of about 10,000,000 pounds of sugar and 300,000 gallons of syrup. The total production of maple sugar in the United States is about 30,000,000



PASTURE LAND IN A MAPLE SUGAR GROVE.

pounds annually. An interesting illustrated bulletin has been published by the Department of Agriculture, giving a detailed description of methods of sugar and syrup making, and also information and advice as to the best methods of planting and caring for maple groves to insure the highest returns to their owners. The bulletin also describes the various methods and practices of adulteration largely in vogue, some of which are hurtful to health, while others are simply frauds practiced on the purchaser.

Versed in Pig Language.

Wages of farm laborers in England are enticing. An advertiser in the *Whitbread, England, Gazette* wants "a lad about 20; must be a churchman of good education, who can drive a horse and cart, assist in the stable and garden (melons and cucumbers), milk cows and understand pigs; must be accustomed to wait at table and of gentlemanly appearance; early riser and teetotaler; good references required." The wages of this farm hand of diversified accomplishments are to be \$50 a year, but he must lodge out and furnish his own meals, except dinner.

Even If It Costs a Billion.

The Des Moines Register and Leader, in discussing the Panama Canal question, says that "it is probably safe, as the result of all that is being said, to conclude that the government has engaged upon an experiment that will cost more in time and money than any one has been willing to admit. But the

NEW WATERWAYS.

PROPOSED SHORTENINGS OF NORTHWESTERN TRANSPORTATION ROUTES.

Canals Which May be Cut Through Michigan and Wisconsin Peninsulas.—Engineering Difficulties Not Great.

The canal, ancient institution though it is, so far from having outlived its uses, commends itself with increasing urgency as the years speed by. Canals do not hold their place in the public eye directly as means of cheap transport, but as short cuts between great navigable waters.

A short cut is a time-saver, and a time-saver is a money-maker. And this is the universal demand.

From the days of the Pharaohs a water-link between the Mediterranean and the Red Sea was talked of and a generation or so ago the Suez Canal became a fact. So well established is it now that commerce between Europe and the Orient marvels how it got along before De Lesseps made a dream come true. Then on our continent was the Erie Canal that brought the Great Lakes in touch with the Atlantic through the Hudson River. There was the Manchester Canal, the Kiel Canal and the Soo Canal. The Panama Canal is in near prospect, a ship canal between the inland seas and the Mississippi River is in mind, and now comes

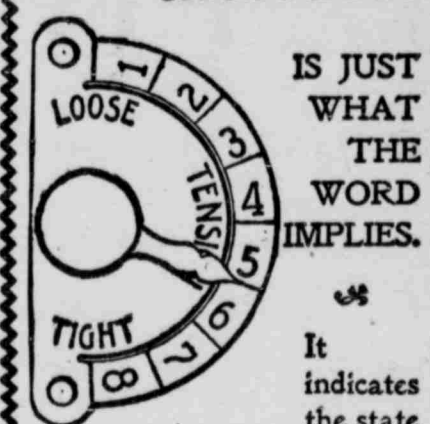


a proposition to join Lakes Superior and Michigan 135 miles west of Sault Ste. Marie. It is contemplated to utilize White Fish River, which flows from very near the north shore of the northern peninsula of Michigan southward into the Little Bay de Noquette, due north of Chicago. Of the 40 miles across the peninsula only about 16 would need to be dredged.

Many Miles Shorter.

The time is perhaps not distant when engineers will cut a canal through the base of the Michigan peninsula and thus couple up Lake Huron and Lake Michigan. A ditch 135 miles would reduce by 450 miles the all-water route between Buffalo and Chicago. The route across the Michigan peninsula which has been suggested lies from Toledo on the east to South Haven on the west. The topography of the land presents none of the great obstacles which were overcome in the Erie, Chesapeake and Ohio and other great American canals. The commerce of the Great Lakes is vast enough to deserve all the short cuts which engineering skill and wealth can command.

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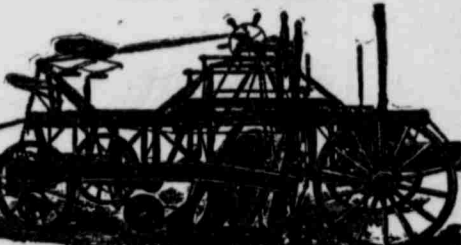
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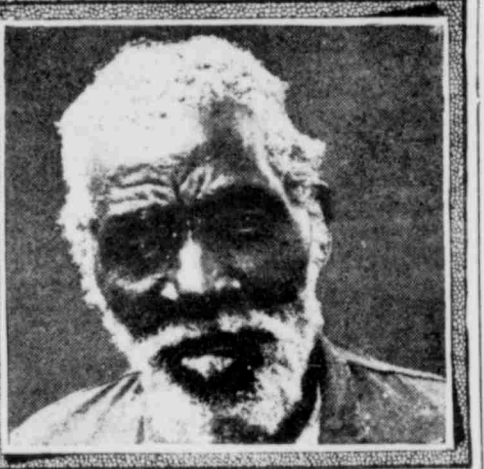
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BELLE OF BATTLES.



JIM REDMOND.

the third is occupied by a tenant farmer of the Dogans. Both Mrs. Dogan and Jim Redmond saw the battles of Bull Run and looked over the fields in all their glory. When the firing had ceased, Mrs. Dogan and her children, and Jim Redmond walked among the dead and wounded carrying buckets of water and "gourd" dippers, giving drink to the moaning soldiers, many of whom, of course, were dying. All the old folk in the battle region of Virginia say that the most horrible sound that comes from a battlefield is the chorus of cries for water which come from the wounded. After his labor as a volunteer water carrier, Redmond worked with a burial party digging the long, deep trenches in which the Confederate dead were laid.

Groveton is on high ground, but near the Dogan house is a hill from which a good view may be obtained of Henry Hill, the junction of the Warrenton pike and the Sudley road and the valley of Young's Branch, all a mile to the east of Groveton and the real red fighting ground of that red Sunday, July 21, 1862. It was from this hill that Mrs. Dogan and Jim Redmond watched the first battle. It is interesting to let Mrs. Dogan tell the story of the fight in her own way. She said:

By An Eye Witness.

"The Yankees were all around Centerville and our boys were laying along Bull Run. Some of our troops kept coming through Gainesville from the Valley." (This was Johnston's army which had slipped away from Patterson's troops in the Shenandoah Valley and was reinforcing Beauregard.) "Early Sunday morning we heard shooting down the pike towards the Stone Bridge, and my husband called out that the Yanks were coming. We went up to the top of that hill yonder and some of the neighbors also came up. We could see the smoke rising above the trees about the Stone Bridge." (This was Tyler's division of the Union army engaging Cooke and Evans' brigades posted on the extreme Confederate left.) "Off towards Sudley we could see clouds of dust rising over the woods." (This was McDowell with the divisions of Hunter and Heintzelman executing the flank movement.) "After the shooting had been going on for half an hour we could see clouds of men running back from the Stone Bridge to the Sudley road and then going north towards Sudley. Southern troops were coming up from towards Manassas, marching across the Henry farm, then over Buck Hill and on towards Sudley." (The Confederates had discovered the Union turning movement and were preparing to check it.) "Not long after all this, the shooting began between the pike and Sudley. We could hear the sharp cracking of the muskets and the loud reports of the cannon, and could hear men shouting. Not long after, the men who had marched towards Sudley came running back through the woods and over the fields, stopping to shoot now and then. More Confederates were coming from Manassas and were forming on Buck Hill and the Matthews farm." (These were the

pretty well turned up by shells and muskets, bayonets, belts, caps, knapsacks and coats."

Warned of Second Battle.

It was more than a year later, August 29, 1862, that Mrs. Dogan, after clearing up the breakfast dishes, was told by a staff officer of Stonewall Jackson to move off her farm, as there would be fighting there that day. There had been heavy fighting the day before around Gainesville, three miles before the pike, and the night before Jackson had taken up his position along the abandoned railroad bed from Gainesville to Sudley, and which passes about 800 yards back of the Dogan house, there to await the coming of Longstreet through Thoroughfare Gap and the approach of General Pope with the Union army from the direction of Manassas. Mrs. Dogan had not reached her father's house, two miles away, when a Union battery and supports took station near the Dogan house and opened on Jackson's line. All that and the next day there was fierce and bloody fighting around Groveton.

Of the conditions there she said: "Funeral parties of both armies were burying the dead, though they had not long been at this horrible work. The Confederates dug long, deep trenches and laid their men in the ground that way. The Union burial parties only shoveled mounds of dirt over the bodies where they lay, and two or three days later a heavy rain made the field hideous. When the children and I got home parties of men were collecting the wounded and putting them in rows here in the yard and wherever there was shade. Doctors were cutting off legs and arms and the moaning was awful. They hadn't brought in all the wounded. There were hundreds scattered all around the farms. The children and I took buckets of water out into the fields and we worked that way all day and into the night, doing what we could for the poor fellows. Most of the wounded on our farm were Yankees, but that didn't make any difference to us after they got hurt. All our bed sheeting and table linen went for bandages."

The Famous Moscovy Men.

Mrs. Dogan's house was the rendezvous of Moscovy's "Rangers," "scouts," "bushwhackers," "pirates," variously called, many of whom are still living, scattered throughout Northern Virginia. The morning after Moscovy took General Stoughton and staff, prisoners at Fairfax court house, the whole party ate breakfast at Mrs. Dogan's. The old lady was a star witness in the Congressional inquiry into the Fitz-John Porter case. She testified that Longstreet and staff took breakfast with her on the morning of August 29 and that regiments of his corps were marching down the pike from Gainesville. This did much to establish Porter's contention that when he and his division lay behind Dawkins' branch on August 29 Longstreet's whole corps was in front of him extending from Jackson's right at Groveton.



BOILING MAPLE SYRUP IN THE OLD FASHIONED WAY.

reaching the other end in the form of syrup. This is practically the form of evaporator in use to-day. Improvements have been made in the method of firing, and from the old, rough fire box has been evolved the modern portable arch, made of iron, lined with fire brick and provided with grate bars and accurate dampers, so that the heat is more regular, while no smoke is allowed to escape.

Steam Pipe Evaporators.

Probably the latest improvement in syrup making is that adopted by a manufacturer in the Adirondacks. A series of steam pipes is placed in the evaporating pan and the sap made to flow around them. The process is



SUGAR MAPLE WITH SAP BUCKETS.

effective and cleanly, but, of course, can be carried out only where sugar is made on a large scale. While these improvements have come with the course of time, it is not to be